



THE GRANGE HOTEL
EST. 1866

Crispy Pork Belly

Breadcrumbs, Celeriac Remoulade, Pork Jus, Micro Leaves.

Pan Fried King Prawns

Ricotta, Spinach Pancake, Sage Butter Sauce, Crispy Sage

Sweet Potato Brûlée Tart

Lemon Asparagus, Peas, Mint and Feta Sweet Potato Puree

Seared Pigeon Breast

Texture of Beetroot, Pigeon Jus

Butternut Squash, Turmeric and Ginger Soup

Garnished with Cream, and Butternut Squash Pieces

Rump of Lamb

Lamb Croquette, White Onion Puree, Pickled Shallot and Lamb Jus

Guinea Fowl Breast

Wrapped with Parma Ham, Glazed Shallots and Wild Mushroom Jus

Seabream Fillet

Parsley Pesto, Brown Shrimp sauce and Saffron Rice

Juniper Rolled Venison Loin

Kale, Carrot Puree, Rhubarb and Ginger Chutney, Venison Jus

Potato and Gruyère Cheese Risotto

Wild Mushrooms, Topped with Watercress

Sorbet

Mango Cheesecake

Oat and Honey Crumble, Passionfruit Curd, Mango and Passion Fruit Salsa, Passionfruit Sorbet

White Chocolate Crème Brûlée

Strawberry Sorbet, Dark Chocolate Brownie, Strawberry Coulis

Blackberry Parfait

Apple Sponge, Compote Blackberries, Honeycomb and Yoghurt Sauce

Chocolate Fondant

Chocolate Tuille, Toffee Sauce and Vanilla Ice Cream.

Cheese and Biscuit (£3.50 supplement)

Pickle, Savoury Biscuits and Grapes

Assorted Ice Cream

TWO COURSES £32.00/ THREE COURSES £35.00/ FOUR COURSES £39

Tea, Coffee & Petit fours. £4.00.

Additional local Cheese Board £8.50